

**HOTA** HOME  
OF THE  
ARTS



**Wedding  
Packages**

**GOLDCOAST.**

**HOTA.COM.AU**





# Congratulations on your engagement

We are delighted to hear that you and your fiancé are considering HOTA, Home of the Arts for your upcoming wedding.

You will find outlined in the following pages our Reception Packages as well as information on the heritage listed St Margaret’s Chapel and our Garden Ceremonies.

As part of our service, every detail of your wedding reception will be discussed with you to ensure your special day is everything you imagine it to be. Our Events Coordinator will work with you on every detail from

colour schemes through to entertainment, and will be present on the day to make sure all runs smoothly.

We look forward to discussing your plans and requirements for your special day. Please do not hesitate to contact us if we can be of any further assistance or if you wish to view our facilities here at HOTA, Home of the Arts.

**CONTACT**

HOTA Events Team  
07 5588 4084  
[events@hota.com.au](mailto:events@hota.com.au)





# St Margarets Chapel

HOTA, Home of the Arts provides the perfect setting and location for your wedding ceremony.

Located in the beautiful grounds is the heritage listed St Margaret’s Chapel. The chapel is non-denominational and available for hire 7 days a week. The Chapel seats 50 people comfortably and there is enough standing space for 10 guests.

The cost is \$500 for a one-and-a-half-hour booking. If you choose to have your wedding reception in one of the function rooms at HOTA, Home of the Arts the cost is \$250 for a one-and-a-half-hour booking.

## TIME SLOTS

- 12.30pm–2pm (1pm Ceremony)
- 2.30pm–4pm (3pm Ceremony)
- 4.30pm–6pm (5pm Ceremony)

Time slots are flexible based on availability.





## Garden Wedding Ceremony

HOTA, Home of the Arts provides the perfect setting and location for your Garden wedding ceremony in the beautiful grounds of the Gold Coast Cultural Precinct overlooking the Nerang River.

### GARDEN CEREMONY INCLUDES

**A garden ceremony costs \$650 which includes:**

- White timber arbour with draping
- Your choice of floral feature or chandelier for arbour
- 30 x white Americana chairs
- White carpet runner
- Signing table with white tablecloth
- Water station

Garden Wedding Ceremonies are only available at HOTA when you are holding your Wedding Reception with us.

### UPGRADE OPTIONS

**For an additional \$200 you can add the following:**

- 30 x sash of your choice
- 6 x aisle faux flowers
- 2 x entrance pillars with faux floral feature
- Welcome sign (upgrade to personalised options available)

**You can also add the following:**

- Wedding arbour piece from \$150
- Aisle posy from \$20
- Alter flowers from \$80 each
- Flowers for welcome sign from \$5





## Wedding Reception Venues

### PANORAMA ROOM

Situated on the second level of HOTA, the elegant Panorama Room opens onto a large balcony with 180-degree sweeping views of the Nerang River and the Surfers Paradise skyline. One of HOTA's most luxurious function rooms, the Panorama Room seats up to 70 people comfortably and is equipped with a fully licensed bar and ample lighting and audio needs.

### LAKESIDE ROOM AND TERRACE

The magnificent Lakeside Room opens onto a large terrace with views overlooking the lake, Nerang River and Surfers Paradise skyline. A first-class venue, the Lakeside Room features a large 8m stage with state-of-the-art lighting and audio equipment. Appealing to all tastes, the Lakeside Room is ideal for large wedding receptions of up to 350 guests.



# Wedding Reception Packages

## Package One

2 course dinner  
\$115 per person (minimum of 50 guests)

### PACKAGE INCLUDES

- Chef’s selection pre-dinner canapés
- Entrée and main course served alternately
- Wedding cake plated as dessert with cream and coulis
- Tea and coffee served to your guests
- Room hire until 11.30pm
- Dedicated functions and event staff for your reception
- Cake table and gift table clothed in white with silver cake knife
- Stand at entry doors to display your seating plan
- Printed menus for tables (2 per table)
- Microphone and lectern
- Tables dressed with crisp white linen tablecloths
- Choice of chair cover in a variety of colours
- Choice of chair sash in a variety of colours
- Table centrepiece from a wide range of choices
- Bridal table skirting in black or white
- Choice of wishing well
- Dance floor
- **Just add a bar tab**

## Package Two

3 course dinner plus beverages  
\$155 per person (minimum of 50 guests)

### PACKAGE INCLUDES

- Chef’s selection pre-dinner canapés
- 3 Course menu served alternately
- 4 Hour HOTA local beverage package
- Wedding cake served to table on platters
- Tea and coffee served to your guests
- Room hire until 11.30pm
- Dedicated functions and event staff for your reception
- Cake table and gift table clothed in white with silver cake knife
- Stand at entry doors to display your seating plan
- Printed menus for tables (2 per table)
- Microphone and lectern
- Tables dressed with crisp white linen tablecloths
- Choice of chair cover in a variety of colours
- Choice of chair sash in a variety of colours
- Table centrepiece from a wide range of choices
- Bridal table skirting in black or white
- Choice of wishing well
- Dance floor





## Wedding Reception Packages

### Package Three

Casual buffet reception  
\$105 per person (minimum of 50 guests)

#### PACKAGE INCLUDES

- Bread and dips platters
- Buffet menu
- Wedding cake served to tables on platters
- Tea and coffee served to your guests
- Room hire until 11.30pm
- Dedicated functions and event staff for your reception
- Cake table and gift table clothed in white with silver cake knife
- Tables dressed with crisp white linen tablecloths
- Choice of chair cover in a variety of colours
- Choice of chair sash in a variety of colours
- Table centrepiece from a wide range of colours
- **Just add a bar tab**

#### ADDITIONAL EXTRAS

- Disc Jockey
- Data Projector and Screen
- Photo Booth
- Fireworks

### Package Four

Cocktail reception plus beverages  
\$135 per person (minimum of 50 guests)

#### PACKAGE INCLUDES

- 4 cold and 5 hot canapé items
- 2 handheld dining options
- Wedding cake served to tables on platters
- Tea and coffee served to your guests
- 4 Hour HOTA local beverage package
- Room hire for up to 5 hours
- Dedicated functions and event staff for your reception
- Cake table and gift table clothed in white with silver cake knife
- Choice of a variety of cocktail table covers in linen, sequins or lycra
- Choice of centrepiece for cocktail tables
- Microphone and lectern
- Dance floor

#### ADDITIONAL EXTRAS

HOTA, Home of the Arts can organise discounted accommodation for you and your guests.

# Plated Menu Options

## Entrée

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Potato gnocchi, Swiss brown mushroom, Napoli and shaved parmesan (v)

Masterstock of pork belly, pickled carrot and cucumber, soy bean and ginger shallot dressing (gf, df)

Salmon Confit, nicoise salad, lemon and chive vinaigrette (gf, df)

Quail ballantine filled with herb farce, braised red cabbage and red wine reduction (df)

Porcini mushroom risotto, crumbled goat's cheese and baby herbs (gf, v)

Gravlax of salmon with cress, radish and baby caper, orange dressing (gf, df)

Rare Thai beef salad, pickled cucumber, bean sprouts and herbs, chilli lime dressing (gf, df)

Snapper and scallop cannelloni, grilled local prawn, braised leek and mushrooms, vanilla cream sauce

Caramelised tomato and eschallot tart, goat's curd, watercress and witlof salad

Confit duck pithivier, wilted spinach and lentil jus

## Main

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Roasted breast of chicken stuffed with goat's cheese and basil, potato puree, broccolini and Madeira jus (gf)

Chicken bourguignon, creamed potato, baby carrot, caramelised onion, mushroom and pancetta (gf)

Twice cooked confit duck leg, potato tortilla, sautéed silver beet, asparagus, orange scented jus (gf)

Slow roasted beef sirloin, potato mille feuille, buttered beans, Swiss browns and red wine jus (gf)

Grilled beef tenderloin paired with beef cheek parmentier, spinach, roasted baby beetroot, red wine jus (gf)

Slow cooked pork shoulder with a macadamia crust, potato puree and apple, finished with madeira jus (gf)

Double lamb cutlet with lamb pavé, pea smash, blistered cherry tomatoes, fondant potato and rosemary red wine reduction (gf)

Steamed fillet of orange roughly, crushed potatoes in herbs, frisee salad, lemon butter (gf)

Crispy skin Atlantic salmon with ham hock broth, white beans and sautéed vegetables

Pan-seared Cone Bay barramundi, herb crushed potato cake, ratatouille and salsa verde

Seared Queensland prawns and marinated squid, saffron potato, diced fennel and peas with a light bouillabaisse sauce

## Dessert

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Strawberry and roast white chocolate semifreddo, seasonal berries and raspberry jell (gf)

Baked dark chocolate in a sweet pastry shell with vanilla bean ice-cream

Vanilla infused cream cheese parfait, mango puree, broken shortbread and passionfruit ice-cream

Coconut and vanilla panna cotta with pineapple and mint salsa, pineapple crisp (gf)

Coffee and Tia Maria crème brulee with almond biscotti

Eton mess with vanilla cream, fresh berries, meringue drops and raspberry coulis (gf)

Frangipane tart with seasonal fruit served with strawberry and balsamic ice-cream

Rich chocolate marque on chocolate genoise with raspberry sorbet



# Buffet

(minimum of 50 guests)

## ANTIPASTO

- Marinated mushrooms, Persian feta, kalamata olives, prosciutto, slow roasted tomatoes, grilled asparagus, bocconcini, double smoked leg ham, grilled eggplant
- Assorted bread basket with fresh butter

## SALADS

**Please select two of the following:**

- Roast pumpkin, pine nuts, cherry tomatoes, feta and wild rocket (gf, v)
- Baby spinach, tandoori eggplant, tomato, cucumber and coriander yoghurt (gf, v)
- Penne pasta, with semi dried tomato, pesto and ricotta (v)
- Vietnamese inspired salad with rice noodles, fried shallots and chilli lime dressing (gf, df, v)
- Mediterranean couscous with spiced vegetables, rose water vinaigrette (v, df)

## VEGETABLES

**Please select three of the following:**

- Roast chat potatoes with chives and sea salt (gf, df, v)
- Honey glazed carrots and fresh green beans (gf, v)
- Roasted cauliflower with lemon and chilli oil (gf, v)
- Balsamic glazed roasted beetroot (gf, v)
- Steamed broccoli with burnt almond butter (v)

## FROM THE CARVERY

**Please select two of the following:**

- Roast chicken breast with thyme and bread stuffing
- Lamb legs roasted with rosemary and olive oil (gf, df)
- Succulent pork loin with sage and garlic (gf)
- Roast sirloin of beef, rubbed with mustard and herbs (gf, df)

## DESSERTS

Buffet desserts include a sliced Queensland tropical fruit platter, freshly brewed tea and coffee and:

**Please select two of the following:**

- Selection of mini petit fours
- Chocolate savoy served with fresh cream
- Tiramisu with espresso and Grand Marnier
- Pastry puffs filled with vanilla custard and chocolate sauce
- Lemon polenta cake (gf)
- Caramelised banana pudding served with butter scotch sauce and double cream

# Cocktail Menu Options

## Canapés

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### COLD SELECTIONS

Smoked salmon and herb rillettes served in a pastry shell

Sliced parma ham, fresh tomato and bocconcini roll (gf)

Compressed watermelon with lemon mint, feta and pine nuts (gf, v)

Sesame crusted seared rare tuna with wakame salad (gf, df)

Cured ocean trout with sour cream on blinis

Beef tartare with onions & capers, on crisp toast (df)

Slow roasted beetroot tart, with honey labnah and spicy dukkah (v)

Vietnamese prawn and herb rice paper roll served with sweet dipping sauce (gf, df)

Mixed sushi, served with pickled ginger and soy (gf, df)

### HOT SELECTIONS

Saffron arancini with aioli dipping sauce (v)

Steamed prawn gyoza, with ginger and soy (df)

Pork and fennel mini sausage rolls, caramelised onion jam

Vegetarian spring rolls, with sweet chilli jam (df)

Warm prawn and sesame toast (df)

Spiced barramundi rice cakes with lemon aioli (gf, df)

Spinach and feta cheese filo with a tomato relish

Crispy chickpea falafel with curried yoghurt dip (gf, v)

Caramelised onion and goats cheese tart (v)

BBQ pork wonton with a chilli plum sauce (df)

Prosciutto and parmesan croquettes

Chicken and lemongrass wonton, with sweet chilli sauce (df)

Sweet potato and cashew empanada with spicy tomato chutney (df)

## Hand Held Dining

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### COLD SELECTIONS

Confit of tuna with nicoise salad (gf, df)

Thai beef salad, rice noodles and herbs (gf, df)

Peking duck in a Chinese pancake with spring onion & plum sauce (df)

### HOT SELECTIONS

Salt and pepper squid with rocket and fennel (gf, df)

Veal sausage and gnocchi in tomato and herb sauce

Beef, caramelised onion and cheese sliders

Satay chicken skewers with peanut style sauce (gf, df)

Beer battered flathead and chips with caper & pickle mayonnaise (df)

Porcini risotto with shaved parmesan and truffle oil (gf, v)

Steamed bbq pork with spring onion in a lotus bun (df)

Mixed wontons and dumplings with dipping sauce (df)



# Beverage Packages

## Local Package

- WHITE WINE** (one of the following)  
Bay of Stones Sauvignon Blanc  
Bay of Stones Chardonnay  
Deakin Estate Moscato
- RED WINE**  
Bay of Stones Cabernet Sauvignon
- SPARKLING WINE**  
Bay of Stones Sparkling Brut Cuvee NV
- LOCAL BEERS / CIDERS**  
Big Head  
Twisted Palm Pale Ale  
Mid Tide  
Hahn Premium Light  
Somersby Apple or Pear Cider
- NON- ALCOHOLIC**  
Coca Cola soft drinks,  
juices and iced water

## Silver Package

Upgrade for \$7 per person

- WHITE WINE** (one of the following)  
Grayling Sauvignon Blanc  
Brancott Estate Pinot Gris
- RED WINE** (one of the following)  
Grayling Pinot Noir  
Jacobs Creek Reserve Limestone Coast Shiraz  
Campo Viejo Tempranillo
- SPARKLING WINE**  
Azahara Sparkling Chardonnay  
Pinot Noir NV
- LOCAL BEERS / CIDERS**  
Big Head  
Twisted Palm Pale Ale  
Mid Tide  
Hahn Premium Light  
Somersby Apple or Pear Cider r
- NON- ALCOHOLIC**  
Coca Cola soft drinks,  
juices and iced water

## Gold Package

Upgrade for \$12 per person

- WHITE WINE** (one of the following)  
Stoneleigh Latitude Sauvignon Blanc  
Church Rd Chardonnay  
Barossa Signature Riesling
- RED WINE** (one of the following)  
Stoneleigh Latitude Pinot Noir  
Gramp's Barossa Shiraz  
Jacob's Creek Double Barrel Cabernet Sauvignon
- SPARKLING WINE**  
Deutz Marlborough Cuvee
- LOCAL BEERS / CIDERS**  
Big Head  
Twisted Palm Pale Ale  
Mid Tide  
Hahn Premium Light  
Somersby Apple or Pear Cider
- NON- ALCOHOLIC**  
Coca Cola soft drinks,  
juices and iced water

## Additional Extras

- Add Crown Larger and Corona to your package for an additional \$5 per person  
Add a glass of Mumm Sparkling per person for toasting for an additional \$12 per person